

JOURNAL OF THE EVENING

Plume-Decked Shapes in Hats Are Latest For Evening Frock, Silk Bodice With Skirt of Chiffon or Silk Muslin Is Very Modish



GIRLISH HAT OF OLD ROSE BEAVER

A LATE MODEL IN BLACK VELVET

BROADCLOTH HOODED EVENING CLOAK

By Katharine Anderson.

WHILE the greater part of a woman's wardrobe has been settled by this time, with the season of gayer at its height, an addition here and there to the street or evening costume is always necessary that the toilette may have a fresh appearance at each different function. The shopkeepers, too, with a view to bracing up post-holiday trade, are offering all sorts of inducements in the way of really charming garments for dressy wear, at astonishingly low prices.

So the woman who has not spent all her money on Christmas shopping, or has waited until this time before purchasing all her evening costumes, will find many choice selections to pick from, including marked down hats, evening wraps and light, youthful dinner and theater frocks.

In the millinery world are offered the greatest number of desirable bargains. Plumes adorn most of the Winter evening models and hats with ostrich feather trimmings are always a splendid investment. It pays to buy full plumes and one of fairly good length is worth three short ones. Hence, in choosing a hat from these mid-season bargains, if the contents of the pocket-book permit, choose one from the counter that displays the plume-decked shapes. They are most youthful, as well, and will be worn another year without doubt.

Old Rose Shades Fetching.

In illustration of smart plume-trimmed headgear, an old rose beaver carries the distinction of an imported hat becomingly bent with the large flaring shape now gaining a marked vogue in Paris. Prince of Wales feathers in various old rose shades droop majestically at the left, while old rose chiffon velvet forms a full Tam o'Shanter crown.

Another fetching evening hat that is destined to be a favorite next year shows a flat brim of deep amethyst velvet. A white plume under the back of the left brim tilts the hat slightly over the right eye. To emphasize this tilt, a silver rose

at the right of the crown graces a crown of ermine, minus the tiny black tails.

When a really desirable plume is prohibitive in price, Parisian advice says that flowers in combination with tulle are very much in evidence. All of which means that a bit of millinery laden with plumes, which perfectly suits the fair shopper's face, can have its price greatly reduced by substituting choix of maline interspersed with shaded flowers.

Whether the craze for tinsel trimmings will last over another season is a doubtful question. Previous experience with these brilliant embellishments would go to show that their life is for one season only, first because of their initial expense and second because they have never yet been made so they will not tarnish.

Another Winter innovation of which the continued vogue, however, is assured is the hat trimming of feathery ostrich. In spite of the annoying facility these long plumes have for sweeping in near-by faces, they give a remarkably striking touch, which is dear to the up-to-date feminine heart.

A Striking Black Hat.

A striking Parisian model, which shows this style of adorning, is a Mack hat in mushroom shape, with a decided pitch over the face. Peeping over the front of the brim a silken blackbird has its body almost hidden in choix of black tulle, from which the ostrich emerges in a sweeping slant to the left. Black tulle conceals the bandeau at the back. No headgear could set off a high neck and a pretty face more youthfully nor more effectively than a black hat on the order of this extremely smart model.

It would be difficult to find any greater bargains in evening hats than have been shown at the Fall. The season has been a noteworthy one for fetching wraps offered at most reasonable prices. An improvement in the cut is perhaps the one feature which characterizes the mid-season models. Broadcloth reigns all supreme as the material for the dressy cloak, while for the wrap intended for evening use alone delicate shades of ivory, biscuit color, dead rose and petunia are prime favorites.

Of two popular cuts, the empire corse-



PICTURESQUE CHIFFON FROCK

let effect has attained an enormous vogue. A striking method of setting off this deep yoke is to braid it all over in simple design. Soutache braid, with glittings of silver or gold, accomplishes this most handsomely. This is applied by hand. High rolling collars, very wide sleeves and flaring braided revers give these coats an essentially smart finish.

The second of the season's models hangs from the shoulders, and in most instances has a voluminous hood attached at the back. Wool wadding and a soft tullea lining that matches the broadcloth, render these loose wraps delightfully cozy. If trimmings are employed, soft quillings of silk are charmingly youthful and much in evidence. These emerge from either edge of wide collar and cuffs, while rosettes of the plated silk, with fancy button centers, adorn the skirt in three or four rows outline the hems, and in one instance a deep slit in the two seams on either side of the full coat skirt.

Youthful Evening Frocks.

Among the most youthful evening frocks are those built of chiffon, mousseline, or lovelier than all, diaphanous spotted nets. Lace is an inevitable ac-

complement of these clinging materials and supple liberty ribbons and satins add a touch of brilliance to these otherwise lusterless fabrics.

An ivory white evening frock of chiffon that is a mass of finest hand shirings, is unique in its style. Topped by a black-plumed hat with maline and rose undertrimmings, it makes an unusually fetching and picturesque costume. Ivory white satin ribbon intercepting rows of closely shirred chiffon, shapes a deep bolero. Around the edges of this baby Irish lace piped with black velvet almost conceals a dainty vest set off by jet buckie trimmings. An over-skirt effect of the ribbon and shirred chiffon distinguishes the slightly trailing jupe.

For subtle color combinations, a plated evening gown stands out with marked distinction. Pale mauve chiffon stamped with arabes in coppery pinks and reds falls over pale blue silk in wide kilt plaits. Two lines of wide insertion worked with a thread of gold down the front of the skirt give a desirable slim look. The neck cut low in the shape of a deep V from the shoulders is piped with folds of mauve chiffon. Bretelles of chiffon with edges of gold-run insertion en-

circle the shoulders like a bertha, the right side crossing the left and extending in surplice fashion to the waist line.

As a practical evening frock which is extremely modish, the silk bodice with a skirt of chiffon or silk muslin has no rival. A wide liberty satin band gives body to the hem of the jupe. The waist takes the form of a tight-fitting basque with shaped pelum. Very short sleeves and low oval neck may be finished or not, as desired, with lace cuffs and yoke.

Ring spotted and dotted net frocks that somehow reveal the essence of youthful dressing are made up over inexpensive mull or chiffon to soften their almost stiff texture. A very dainty creation of spotted net displays a pale ivory lining or silk mousseline. The graceful lines of the waist and skirt are outlined by maline insertion run with a combination of shell pink and pastel blue ribbons. The sleeves are short puffs with ruffles of maline lace. On simpler frocks of spotted net white ruffled ribbon forms the trimmings. A daintily gathered vest is outlined by a wide killing of edged net that extends from shoulder to waist line.

Simple Desserts That Aid Digestion

A COMMON custom in the up-to-date household is to order dessert as a last course at dinner. This has come about largely because of the heavy old-fashioned sweets which by their unnecessary richness delayed the digestion of the more nourishing foods which had preceded them, and caused a general discomfort for at least an hour after the meal. There are simple desserts, however, which if prepared with care not only make a delicious finish for a good dinner, but by the peculiar blending of their ingredients, aid in the digestion of the heavier foods. One of the most palatable and economical of these is:

Chocolate Bread Pudding—Put two cups of pudding dish, soak two cups of stale bread crumbs in four cups of scalded milk for 20 minutes. In the meantime melt two squares of unsweetened chocolate in a saucepan over hot water. To this chocolate add half a cup of sugar, and if served hot with whipped cream will lend a zest to any dinner.

Caramel Custard—Put two cups of milk and one cup of this cream into a saucepan with four ounces of loaf sugar and the thinly pared rind of half a lemon. Beat the yolks of four eggs very thoroughly and whisk the whites to a stiff froth, finally mixing them with the yolks. As soon as the milk reaches the boiling point pour it into the basin containing the

egg. Stir until it becomes a smooth custard, remove from the fire and leave to cool. Put four ounces of loaf sugar into a small enamel saucepan with one tablespoonful of cold water. Stir occasionally until the sugar has melted and then let it boil gently until the syrup becomes caramel and turns a deep golden brown. Pour the caramel into a warm china bowl and turn the latter round and round until it is evenly coated with the brown caramel. Place the bowl, which should be one of good size, in a basin of ice cold water or crushed ice so that the caramel will set at once. Add one teaspoonful and a half of vanilla to the custard and pour it into the caramel-lined bowl. Cover securely with buttered paper and cook for 25 minutes in a moderate oven. Pour out of the bowl onto a platter and serve at once.

Mocha Pudding—Make a scant cup of very strong coffee by boiling the freshly ground coffee beans with boiling milk rather than water. When this is cooked, add one teaspoonful of vanilla. Beat in by degrees the yolks of two eggs which have been whipped, and if handy one tablespoonful of finely chopped candied lemon peel. Add a pinch of salt to the whites of the two eggs and whisk to a firm froth. When the pudding is cool stir in the strained juice of the lemon, a little at a time, and then the whites of the eggs. Line a pudding dish with very light pastry, pour in the lemon mixture and bake in a fairly quick oven until the top is lightly and evenly browned. The heat must not be fierce nor should the pudding be allowed to remain in the oven more than 20 or 30 minutes or it will curdle and be spoiled.

Meringue with Whipped Cream Filling—Whisk the whites of four eggs to a very stiff froth. Great care should be taken in separating the yolks from the whites as the smallest portion of yolk would spoil all chances of obtaining the requisite stiffness which is the secret of a successful meringue. Mix in quickly and lightly with a wooden spoon, half a pound of granulated sugar that has been

pounded almost to a powder. Cover the bottom of a large flat pudding dish with oiled paper and drop the meringue paste on it, one tablespoonful at a time, so that it forms an oblong shape the size of an egg. When the paste is disposed of in this way, drizzle with powdered sugar and place the tin in a moderately hot oven. When done they should be a pale fawn color. If the oven is too slow the mixture will spread and the shape will be spoiled. After taking the meringues from the oven, carefully remove the soft paste from the inside with a spoon. Return to the oven for a few minutes to dry and then let them cool on a sieve. Filled with whipped cream flavored with vanilla, the meringue makes a most delicate and satisfying dessert.

Mousse of Apricots—Stew half a pound of apricots until they become a very soft pulp and pass through a sieve. To each pint of pulp add the grated rind of half a lemon, a teaspoonful of lemon juice, one teaspoonful of vanilla and half a cup of hot cream. Dissolve one ounce of gelatine in half a cup of hot cream, add the stewed apricots. Whip two cups of sweet cream and add one teaspoonful of sugar. Add to the gelatine mixture beating all together lightly for a few moments, and pour into a fancy mold until cold and firm.

Brown Betty with Cider Sauce—Pare and cut six tart apples into quarters. Dry four slices of bread in the oven and when crisp break into small pieces. Cover the bottom of a baking dish with a layer of bread, then a layer of apples and dust with granulated sugar. Continue these layers, having the bread last. Cut one tablespoonful of butter into small bits and scatter them among the pieces of bread. Bake in a quiet oven for 30 minutes.

Cider Sauce—Mix together one-half pint of sweet cider, one-half cup of sugar and two tablespoonfuls of lemon juice. Boil for about three minutes until it begins to thicken.

Solomon, Slightly Altered.

Atchison Globe.

A good cook is more to be desired than a great riches.

Some Odd Trinkets Worn for Luck

MIDWAY between sentiment and superstition lies a feminine trait which cherishes odd little trinkets that seem to bring luck. These are the jeweled baubles and possibly change the capricious whims of Dame Fortune remains as always a shadowy possibility. That a pleasant memory attached to some small ornament which clings to the neck of a very pretty woman that one finds the most novel trinkets. Actresses particularly wear unusual luck ornaments and not the least fetching of these is a gold chain which never leaves the neck of a very pretty leading woman in a favorite stock company. Caught between the delicate links at intervals of two inches are all sorts of semi-precious stones as well as genuine gems.

Each individual stone represents the gift of some good friend who has been associated with her in her stage career, and the chain already holds twenty jewels as well as a souvenir pendant gold and enameled brooch with diamond eyes. The different stones include a rare yellow diamond and opal, several oddly-shaped water pearls, and clasping the chain at the back a large square garnet of richest hue.

Then there is a very popular teacher who has been at the head of a shorthand school for a number of years. Her luck souvenir is a coin waist belt made entirely of ten-cent pieces. It was started by her first class of girls, everyone of whom was devoted to her. When their term was over, however, their very meagre pocketbooks would allow the majority of them to give only ten cents apiece. So one of their members con-

ceived the happy idea of having the dime joined in the form of a bracelet, and each girl's initial was scratched on Liberty's cap.

As a class followed class, the idea took root and the ten link bracelet has grown to a good-sized waist belt with four rows of coins. Some are thick and some are thin and many bear hardly a resemblance to the newly-minted dime, but they all carry the initial of some young pupil to whom the ebbery teacher was an inspiration, and the coins stand for everything in the world to their owner. In fact, so much a part of her has the belt become, that she never thinks of going anywhere without it, and she sleeps with it under her pillow at night.

In contrast to this luck charm of friendship is the luck trinket of a very attractive young matron. Five years ago, in

reply to her wedding invitation, came a tiny white kid box from a well-known jeweler. It contained two beautiful fancy gold stock pins, each a perfect imitation of a peacock feather. The card inclosed bore the name of a girl with whom she had the very slightest acquaintance, but whom she knew to have a liking for her future husband.

Undaunted, the bride-to-be immediately pinned one of these unlucky feathers on her dress, and from that day to this she has never been without one or the other of them fastened somewhere about her costume. Not long since, when this very happy matron received the wedding invitation of her husband's one-time friend, he suggested that his wife send a handsomely-mounted rabbit's foot as a present. She decided, however, that Fate had been in the way of this jocular revenge.

Sisters of the Pope

Rosa, Maria and Anna Sarto, the sisters of the Pope, continue to be the subjects of much excusable curiosity and admiration in Rome. They live in a plain but comfortable apartment over a store where prayer-books, pictures, medals, rosaries and like goods are sold, in a street close to the Vatican.

They live and dress very plainly, and give all their time outside of household duties to visiting the sick and poor in hospitals and at their homes.

As sisters of the Pope they are entitled to be called Countesses and have carriages and servants and make and receive calls among the aristocracy. But the Pope and they were one in refusing the honor and all it entailed, and they are a model to the world of humble industry and peaceful contentment. They are not in "society."

The Sarto sisters have a telephone to the Vatican, for they go to see their brother only by appointment.

"Do you see the holy father often?" I asked Maria.

"Twice a week on Wednesdays and Sundays, for half an hour or an hour."

I remember Rosa having told me of his habit of looking at his watch when they go to see him, often from stress of work being obliged to hurry them off. She also had informed me that the report that the sisters dine with him once a week was quite untrue.

"Sanlo Padre" or "San Santina" before people but "Giuseppa" always when she is alone with him.

On Sundays the sisters assist at the mass of the holy father, on other days they go to mass at the Church of Santa Maria in Transpontina.—New Century